

# Querciabella



## Batàr 2015

<i>Production area</i>	Ruffoli, Greve in Chianti.
<i>Appellation</i>	Toscana IGT
<i>First vintage</i>	1988
<i>Cépages</i>	Chardonnay (50%); Pinot Blanc (50%).
<i>Vineyards</i>	Casaocci Sud and Il Pallonaio for Chardonnay; Vigna del Dottore, La Lama, Il Bosco, La Collina, Vigna Chiara and Vigna il Diavolo for Pinot Blanc.
<i>Exposure</i>	South, Southeast and Southwest; 350–600 m.s.l.
<i>Soil</i>	Batàr originates on vines that grow in the two soil types found on the hilltop of Ruffoli: argillaceous matrix and sandstone at approximately 350 m, marly schist and slate at approximately 600 m.
<i>Viticulture</i>	Organic since 1988, biodynamic since 2000.
<i>Yields</i>	25 hl/ha.
<i>Production</i>	Approximately 15,000 bottles.
<i>Harvest</i>	Ample rain and cool temperatures in the winter were followed by dry, perfect Spring conditions which lead to even bud burst throughout the valley. Summer was dry with sporadic rainfall. Heat spike early in the summer kept bunches small resulting in a lower yield and beautiful fruit concentration with lively acidity. Harvest dates: Aug 20 - September 4
<i>Fruit collection</i>	Grapes are harvested by hand in 9 kg crates.
<i>Élevage</i>	Once alcoholic and malolactic fermentation are complete, Batàr continues to mature in the same barriques on its own yeast for nine months; <i>bâtonnage</i> is carried out weekly. Fine and extra fine-grained French oak barriques (228 l) are used, 20% new.
<i>Analytical data</i>	Alcohol content: 14%; pH: 3.48; Acidity: 5.06 g/l.
<i>100% Vegan</i>	No animal products or byproducts are used during any phase of the grape growing or wine production.
<i>Maturity</i>	Enjoyable upon release, though it is recommended to wait four years after harvest for more complex notes to emerge. Continues to develop and evolve for over twenty years.
<i>Ideal serving temperature</i>	6–8° C (43–47° F)
<i>Recommended glasses</i>	Riedel Vinum Extreme 4444/97; Riedel Sommeliers 4400/07; Spiegelau Authentis 80.
<i>Bottling and packaging</i>	0.750 liter, 6 bottle wooden case; Magnum (1.5 liters), single bottle wooden case; Double Magnum (3 liters), single bottle wooden case.
<i>Label</i>	Drawing by Bernardino Luino.